



# MICACE

ORGANIC BY CHOICE, DYNAMIC BY NATURE

Line

# EXORDIUM

## M I C A C E W I N E S

**A selection that starts from the earth:** our land follows biodynamic cultivation methods. These are distinguished by the respect they lend to the territory. In fact, avoiding the use of pesticides favors the development of microbiological life in the soil before and of the grapes afterwards. In the cellar, the fermentations are carried out spontaneously by the indigenous yeasts abundantly present on our grapes. On the contrary, using chemical products



would decrease the microbial flora. No sulphites are used during the fermentation phase. We do this to let our natural yeasts express their best. Before being bottled, the wines undergo a period of decanting and aging in steel tanks. These six proposals are aimed at a young, fresh and attentive audience to new innovations, but also to more expert amateurs.

### R E D

### R O S É



#### Montepulciano d'Abruzzo DOP

The characteristics of Montepulciano wine are unmistakable: the color is ruby red with violet reflections, the scent is of berries and spices while the taste expresses all its depth, beautiful structure and good persistence. A sincere, true, strong and gentle wine just like our people. It has always been paired perfectly with "important" dishes such as those of the Abruzzo culinary tradition.

**Pairings:** Perfect for important lunches and dinners, a wine that warms the soul, certainly suitable for cold winter days, to be enjoyed by the fireplace. What's better than a good roast and a nice glass of our Montepulciano? In Abruzzo they are associated with cheese and egg balls, Teramo-style guitar, porchetta, arrosticini, sagne and beans, ventricina).

**Serving temperature:** 16-18 degrees

**Organic and Biodynamic Wine.**  
**Protected designation of origin D.O.P.**



#### Cerasuolo d'Abruzzo DOP

In 2010, Cerasuolo d'Abruzzo was the first rosé wine to be recognized as DOC. At sight, Cerasuolo d'Abruzzo has very intense and brilliant cherry pink hues. On the palate, however, fruity and spicy notes are appreciable with a structure that is close to that of a red. The nose shows delicate notes of raspberry, pomegranate, cherry, geranium and carnation with a delicately spicy background.

**Pairings:** grilled white meats, medium-aged cheeses, shellfish, and why not vegetables too. Companion of a thousand events, it is with us throughout the year, from the hot days spent under the summer sun to the rosy sunsets of autumn.

**Serving temperature:** 8-10 degrees

**Organic and Biodynamic Wine.**  
**Protected designation of origin D.O.P.**

## O R A N G E

## W H I T E



### Malvasia Orange

Malvasia was a very present vine in the past, however its production has almost disappeared in Abruzzo, because over the years more space has been given to the production of Montepulciano and Trebbiano. Our Malvasia gets an "orange" color from the maceration of grape skins. On the nose, in addition to the aroma of white grapes, we find a good complexity with aromas of candied fruit and honey. In the mouth it is sweet, but with a good body while retaining freshness of a white.

**Pairings:** perfect for not too tasty white and red meats, very elaborate fish first courses, fish second courses such as roasts and soups, medium-aged cheeses and why not oriental cuisine, our bet is certainly an excellent combination with dessert.

**Serving temperature:** 8-10 degrees

**Organic and Biodynamic Wine.**

**Terre di Chieti - Protected Geographical Indication I.G.P.**



### Trebbiano d'Abruzzo DOP

Trebbiano is one of the most famous and important native Abruzzo vines after Montepulciano, with a very large cultivated area. It is one of the most versatile wines, its fermentation is carried out spontaneously, directly from the indigenous yeasts present on the grapes. After much selection in the vineyard we managed to obtain a Trebbiano wine characterized by a straw yellow colour. The nose is intense with hints of flowers and white pulp fruit. In the mouth it is fresh with good acidity, flavor and intensity.

**Pairings:** excellent to be combined with seafood, cod and white meat.

**Serving temperature:** 8-10 degrees

**Organic and Biodynamic Wine.**

**Protected designation of origin D.O.P.**

## W H I T E



### Pecorino

Its fruity notes are sumptuous and warm and hints of yellow flowers are perceived. There are also mineral, iodine and aromatic herb notes such as thyme and marjoram. After various researches, studies and attempts in the vineyard and in the cellar, we managed to obtain a Pecorino wine characterized by a strong acidity and a broad structure, also characterized by the temperature range suffered by the bunches during their stay in our vineyards.

**Pairings:** blue cheeses, dried fruit, legumes, and especially fish. There is nothing better than uncorking it for an aperitif overlooking the sea in our beautiful Abruzzo. Impossible not to have it frozen under an beach umbrella. With peach and mint it's lovely.

**Serving temperature:** 8-10 degrees

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### Passerina

Passerina is another great autochthonous white grape variety from Abruzzo. Although less known than the others, we consider it a great wine. Its fermentation takes place by means of indigenous yeasts, naturally present on the grapes. In the bottle we find a wine with a straw yellow color, with a marked aroma of broom and white pulp fruits. The taste is fresh and sapid, but at the same time full-bodied and intense.

**Pairings:** it goes well with seafood, elaborate first courses, white meats and medium-aged cheeses.

**Serving temperature:** 8-10 degrees

**Organic and Biodynamic Wine.**

**Terre di Chieti - Protected Geographical Indication I.G.P.**